FIRENZI

ELECTRIC DOUBLE OVEN AND GRILL FDO 900

INSTRUCTION BOOKLET

GB

IMPORTANT SAFETY INFORMATION

These warnings are provided in the interests of your safety. Ensure that you understand them all before installing or using the appliance. Your safety is of paramount importance. If you are unsure about any of the meanings of these warnings contact the Customer Care Department.

INSTALLATION

The appliance **must** be installed according to the instructions supplied. The installation work must be undertaken by a qualified electrician/ competent person.

The appliance must be installed in an adequately ventilated room.

NOTE: It is imperative that the appliance is left in the base to protect both the appliance and the floor.

This appliance is heavy and care must be taken when moving it.

Warning: **Do not** attempt to lift or move this appliance by the handles.

All packaging, both inside and outside the appliance must be removed before the appliance is used.

It is dangerous to alter the specifications or modify the appliance in any way.

After installation please dispose of the packaging with due regard for safety and the environment. Your local authority can arrange this.

CHILD SAFETY

Do not allow young children to play with any part of the packaging.

This appliance is designed to be operated by adults. Young children must **not** be allowed to tamper with the controls or play near or with the appliance.

CAUTION: Accessible parts may be hot when in use. Young children should be kept away.

DURING USE

This appliance is not intended to be operated by means of an external timer or separate remote control system.

This appliance has been designed for domestic use to cook edible foodstuffs only, and must **not** be used for any other purposes.

Take great care when heating fats and oils as they will ignite if they become too **hot**.

Never place plastic or any other material which may melt in or on the oven.

Always stand back from the appliance when opening the doors to allow any build up of steam or heat to release.

Always use oven gloves to remove and place food in the oven.

Ensure that all vents are left unobstructed to ensure ventilation of the oven cavity.

Do not use this appliance if it is in contact with water. **Never** operate it with wet hands.

You must ensure that the grill control is in the 'OFF' position when the timer control has been set for automatic cooking.

Ensure the anti-tilt shelves are put in correctly.

Never line any part of the appliance with foil. **Do not** allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.

Stand clear when opening the drop down oven doors. Support the doors using the handles until fully open.

Never leave the appliance unattended when the oven door is open.

Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

Ensure that all control knobs are in the OFF position when not in use.

Do not stand on the appliance or on the open oven doors.

Do not hang towels, dishcloths or clothes from the appliance or its handles. They are a safety hazard.

CLEANING AND MAINTENANCE

For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire especially in the grill pan.

Do not leave cookware containing foodstuffs, e.g. fat or oil in the appliance in case it is inadvertently switched on.

Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning / maintenance work.

Only clean this appliance in accordance with the instructions given in this book.

SERVICE

Repairs should not be carried out by inexperienced persons as this may cause injury or serious malfunction. This appliance should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

AT THE END OF THE APPLIANCE'S LIFE

When the time comes to dispose of your appliance please contact your local authority. They can arrange to dispose of the appliance in a safe and controlled manner.

CONTENTS

FOR THE USER

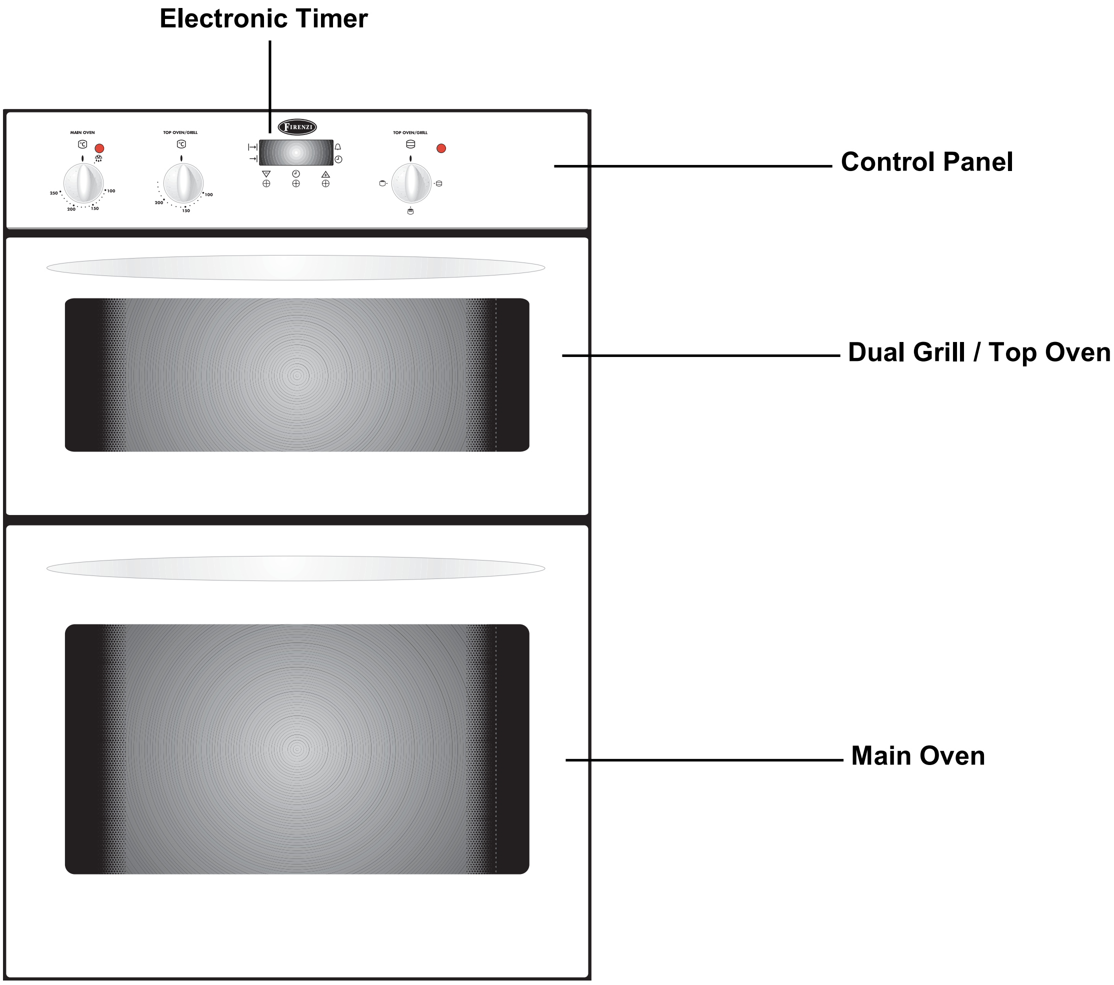
FOR THE INSTALLER

Please read the instruction book carefully before use and retain for future reference.

DESCRIPTION OF THE APPLIANCE

BUILT-IN ELECTRIC DOUBLE OVEN

WARNING: THIS APPLIANCE MUST BE EARTHED



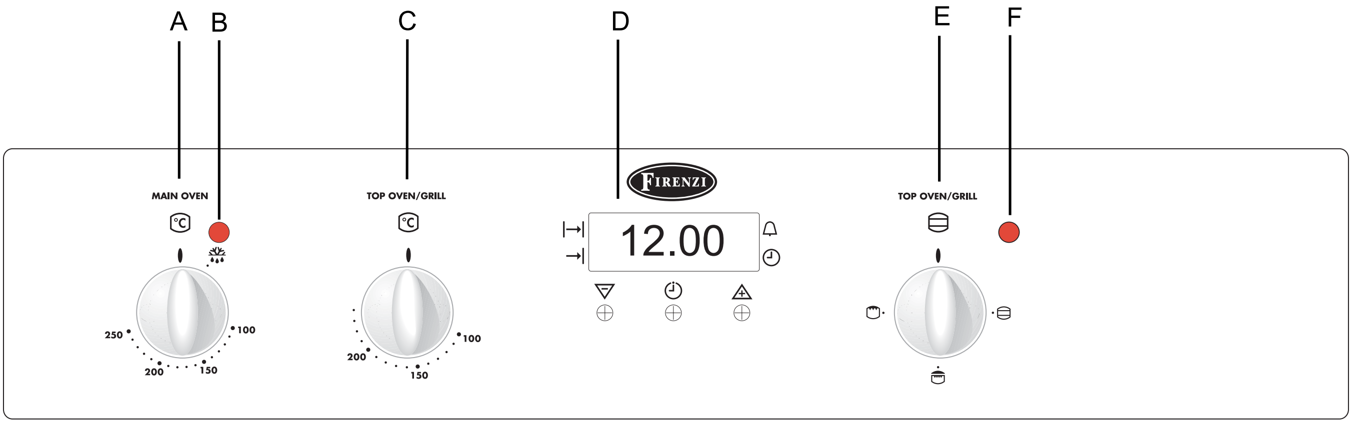
Your built-in appliance comprises of a conventional oven and dual grill in the top compartment. The top oven is convenient and economical for mid-week use because of its size.

The main fan oven is the larger of the two ovens. It is particularly suitable for cooking larger quantities of food.

The main fan oven can be automatically controlled by the electronic timer.

GETTING TO KNOW YOUR APPLIANCE

THE CONTROL PANEL



FEATURES

A - Main Oven Temperature Control

B - Main Oven Indicator Neon

C - Top Oven/Grill Temperature Control

D - Timer

E - Top Oven/Grill Function Selector

F - Top Oven/Grill Function Selector Indicator Neon

BEFORE USING THE APPLIANCE

RATING PLATE

This is situated on the lower front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).
The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

Do not remove the rating plate from the appliance as this may invalidate the guarantee.

PREPARING TO USE YOUR APPLIANCE

Wipe over the base of the ovens with a soft cloth and hot soapy water and wash the grill and oven furniture before use.

We suggest that you run the oven elements for 10 – 15 minutes at 220°C to burn off any residue from their surfaces.

The procedure should be repeated with the grill for approximately 5 – 10 minutes.
During this period and odour may be emitted, it is therefore advisable to open a window for ventilation.

WHEN FIRST SWITCHING ON

The timer must be set to manual operation before the main fan oven can be operated. This must be done whenever the appliance is switched off at the wall or when there has been a power failure.

If the main fan oven indicator neon does not glow when the oven controls are switched on, it is most likely that the timer is set for automatic cooking.

The Top Oven and the Dual grill are not controlled by the electronic timer.

THE COOLING FAN FOR THE CONTROLS

The cooling fan comes on immediately when the grill is switched on and after a short time when either of the ovens are in use. It runs on after the controls are switched off until the appliance has cooled. During the initial period the cooling fan may turn ON and OFF, this is quite normal.

⚠ **Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning or maintenance work.**

CONTROL PANEL INDICATOR NEON(S)

The indicator neon will operate when the grill (where applicable) or oven(s) is switched on. The indicator neon will glow. It may turn on and off during use to show that the setting is being maintained. If the neon does not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting.

CONDENSATION AND STEAM

When food is heated it produces steam in the same way as a boiling kettle does. The ovens are vented to allow some of this steam to escape. However, always stand back from the appliance when opening the oven doors to allow any build up of steam or heat to be released. If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.

To prevent discolouration occurring, regularly wipe away condensation and any soilage from the appliance surfaces.

COOKWARE

Baking trays, oven dishes etc., should **not** be placed directly against the grid covering the fan at the back of the main oven.
Do not use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance.

HELPFUL HINTS WHEN BUYING AND PREPARING FOOD

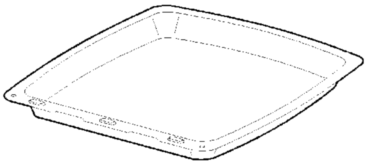
Care must be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when preparing, reheating, cooking, cooling, defrosting and freezing foods:-

1. Avoid buying chilled or frozen products if you cannot store them straight away. The use of an insulated container when shopping is advisable.
2. When you arrive home, place perishable foods in the refrigerator or freezer immediately. Ensure they are well covered to prevent them drying out and to prevent any possible cross contamination with bacteria from raw to cooked foods.
3. In the kitchen keep worktops, chopping boards and utensils clean with hot soapy water between preparation stages. Ideally, keep one chopping board for raw meat and another for other foods. Keep your dishcloths and tea towels clean.

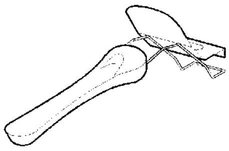
GRILL AND OVEN FURNITURE

The following items of grill and oven furniture have been supplied with the appliance. If you require replacements of any of the items listed below please contact your local Service Force Service, quoting the relevant part number.

1 grill pan
(311409401)

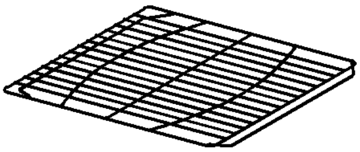


1 grill pan handle
(311468100)

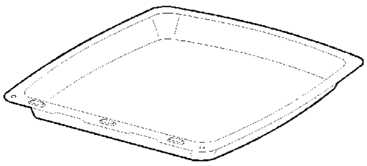


Note:
If you require an additional handle for your grill pan, this can be ordered from your local Service Force Centre by quoting part number 311479800\6

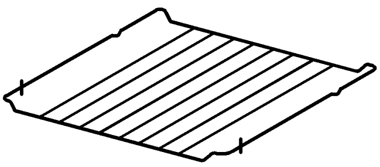
1 grill pan grid
(311419801)



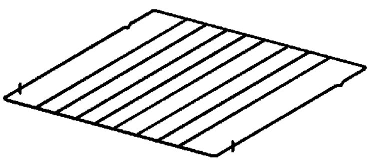
1 meat tin
(311409401)



1 cranked shelf
(for grilling and top oven cooking only)



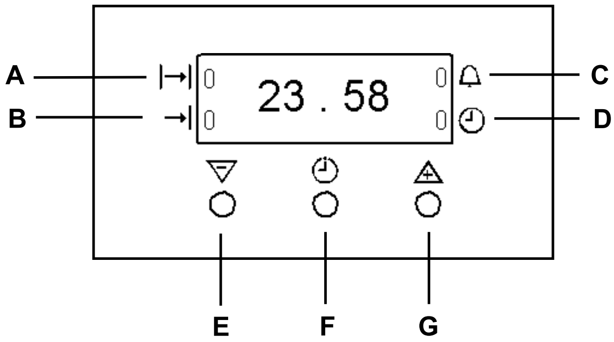
2 straight shelves
(for main oven cooking)



THE ELECTRONIC TIMER

KEY

A COOK TIME
B END TIME
C COUNTDOWN
D TIME OF DAY
E DECREASE CONTROL
F SELECTOR CONTROL
G INCREASE CONTROL



NOTE:
The time of day must be set before the main oven will operate manually.

1. HOW TO SET THE TIME OF DAY

The oven has a 24 hour clock.
When the electricity supply is first switched ON, the display will show 12.00 and the 'Time Of Day' indicator neon will flash as Fig. 1.

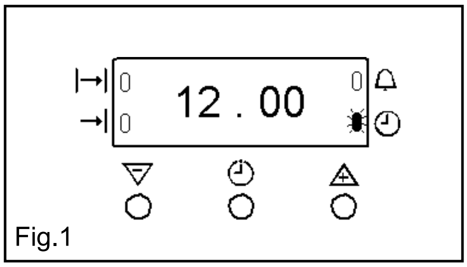


Fig.1

To set the correct time press the increase control button (+) and if necessary, the decrease control button (-) until the correct time on the 24 hour clock is reached, e.g. 10.00am as Fig. 2. The 'Time Of Day' indicator neon will flash for 5 seconds and then go out.

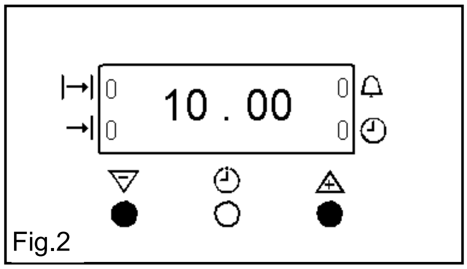


Fig.2

NOTE: The increase and decrease control buttons operate slowly at first, and then more rapidly. They should be pressed separately.

2. HOW TO SET THE COUNTDOWN

The 'Countdown' gives an audible reminder at the end of any period of cooking. This cooking period may be up to 2 hrs 30 mins. It is not part of the automatic control.

To set, press the Selector Control button until the 'Countdown' indicator neon is illuminated and the display reads 0.00 as Fig. 3.

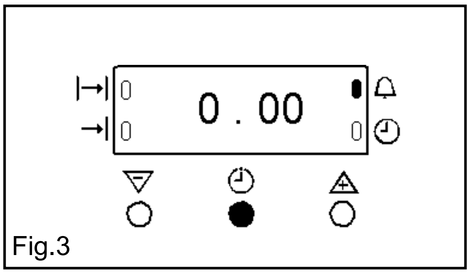


Fig.3

To set the correct time duration depress the increase control (+) until the display indicates the interval to be timed, e.g. 1hr 45 mins as Fig. 4. If necessary depress the decrease control (-) to achieve the correct time interval.

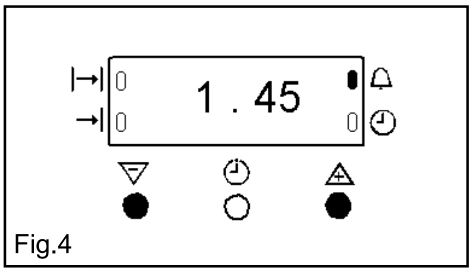


Fig.4

NOTE: This must be completed within 5 seconds of first pressing the Selector Control button.

During the operation of the 'Countdown', the remaining time period will be shown in the display.
The 'Countdown' will sound intermittently for up to 2 minutes at the end of the timed period. The sound can be stopped by pressing any button.

TO CANCEL THE COUNTDOWN

If you change your mind and want to cancel the 'Countdown', press the Selector Control button until the 'Countdown' indicator neon flashes then depress the decrease control (-) until 0. 00 shows in the display as Fig. 5. The 'Countdown' indicator neon will continue to flash for a few seconds and then return to the time of day.

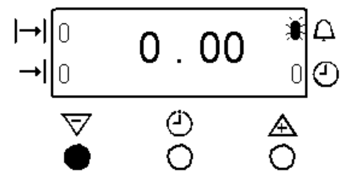


Fig.5

3. SETTING THE OVEN TIMER CONTROL

The main oven only can be automatically timed.

When using the timer control for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will feel confident to leave a meal to cook automatically in the future.

A) TO SET THE TIMER TO SWITCH ON AND OFF AUTOMATICALLY

i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 9.a.m. as Fig. 6.

ii) Place food in the oven.

iii) To set the length of cooking time. Press the Selector Control button until the 'Cook Time' indicator neon is illuminated. Press the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 7. If necessary depress the decrease control (-) until the correct time interval is achieved.
The maximum cooking time is 10 hours.

iv) Release the buttons. The 'Cook Time' indicator neon will be illuminated.

Remember, this must be completed within 5 seconds of first pressing the Selector Control button.

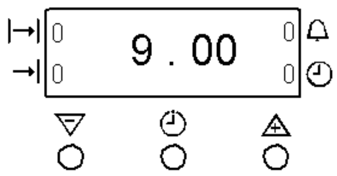


Fig.6

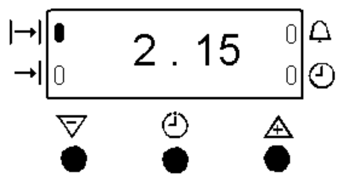


Fig.7

v) To set the 'End Time'. Press the Selector Control button until the 'End Time' indicator neon flashes. Press the increase control button (+) until the required stop time is displayed, e.g. 12.15 p.m. as Fig. 8. If necessary depress the decrease control (-) until the correct time interval is achieved.

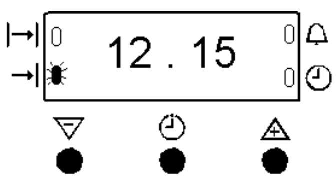


Fig.8

vi) Release the buttons. The time of day will be displayed after 5 seconds. The 'Cook Time' and 'End Time' indicator neons will be illuminated.
The 'End Time' must not be more than 23 hours 59 minutes from the time of day. For example, if the time of day is 09.00 a.m., the latest 'End Time' would be 08.59 a.m. the next day.

vii) Set the main oven control to the required temperature. The oven indicator neon should be OFF.

NOTE: When the automatic timed period starts, the oven indicator neon will glow. It may turn on and off during use to show that the setting is being maintained.

B) TO SET THE TIMER TO SWITCH OFF ONLY

i) Ensure the electricity supply is switched ON and that the correct time is displayed, e.g. 10.00 a.m. as Fig. 9.
ii) Place food in the oven.
iii) To set the length of cooking time, press the Selector Control button until the 'Cook Time' indicator is illuminated. Press the increase control button (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 10. Depress the decrease control button (-) if necessary.
iv) Release the buttons. The 'Cook Time' indicator neon will be illuminated and the time of day will be displayed after 5 seconds.
v) Set the oven temperature. The oven indicator neon should be ON.
vi) To check the 'End Time' during the cooking period, simply press the Selector Control button once and the remaining time will be displayed, as Fig. 11.

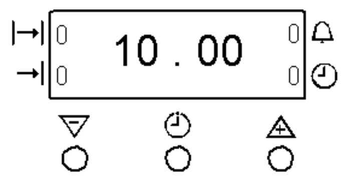


Fig.9

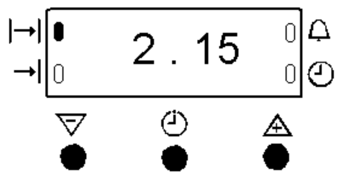


Fig.10

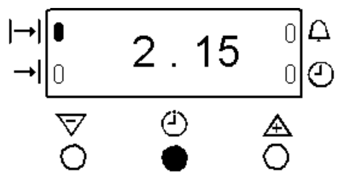


Fig.11

4. TO CANCEL AN AUTOMATIC PROGRAMME

i) To cancel an automatic programme press the Selector Control button until the 'Cook Time' indicator neon flashes. Press the decrease control until the display reads 0.00 as Fig. 12.
ii) Release the buttons. The 'Cook Time' indicator will flash and after 5 seconds return to the time of day.
iii) Turn off the oven controls.

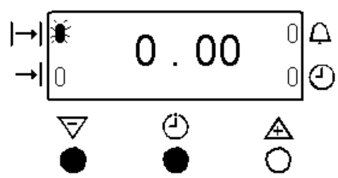


Fig.12

5. TO RETURN THE APPLIANCE TO MANUAL

At the end of a timed cooking period, the indicator neon will flash and an alarm will sound for up to 2 minutes.

i) To stop the sound press any of the three buttons, as Fig. 13.
ii) The display will return to the time of day.
iii) Turn off the oven controls.

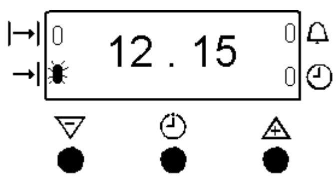


Fig.13

6. THINGS TO NOTE

In the event of an interruption of the electricity supply, the timer will reset itself to zero, and all programming will be cancelled.

7. AUTOMATIC COOKING

It is advisable to leave food in the oven for as short a time as possible before automatic cooking. Always ensure commercially prepared food is well within its use by date and that home prepared food is fresh and of good quality.
When cooking is complete, **do not** leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately.
Always ensure food in the oven has been covered before cooking if it is not possible to remove food immediately after cooking.

THE DUAL GRILL

WARNING – Accessible parts may become hot when the grill is in use. Keep children away.

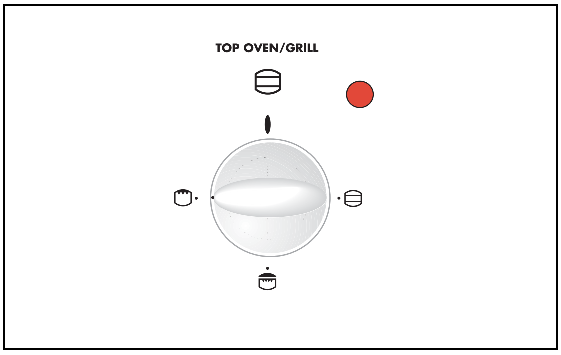
USES OF THE DUAL GRILL

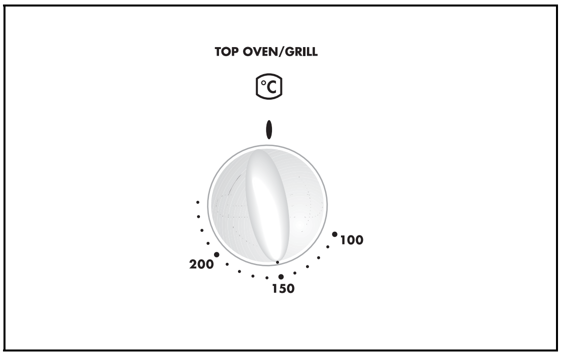
The grill is situated in the top cavity compartment.

The grill is a dual circuit grill which means that the whole area of the grill can be used or, for economy purposes the centre section only can be used when cooking smaller quantities of food.

HOW TO USE THE DUAL GRILL

- Open the grill door.
- Select the Top Oven/Grill Selector to Full for full grill.
- Select the Top Oven/Grill Selector to Half for centre section only.
- Turn the Top Oven/Grill Temperature control knob to the right as far as it will go. This is the hottest setting.
- To use the grill at lower settings, turn the Top Oven/Grill temperature control knob to 100°C or 150°C.





The grill door must be left open when grilling.

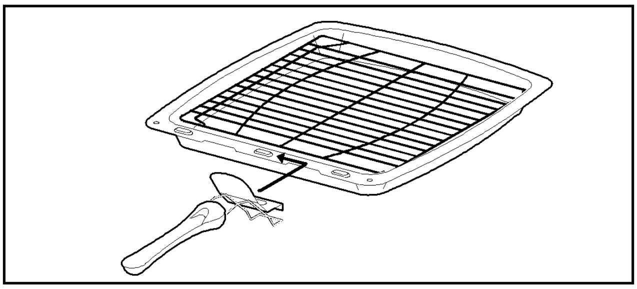
THINGS TO NOTE

- The internal top oven light will come on.
- The cooling fan for the controls will operate in conjunction with the grill.
- The dual grill operates independently of the oven.

THE GRILL PAN AND HANDLE

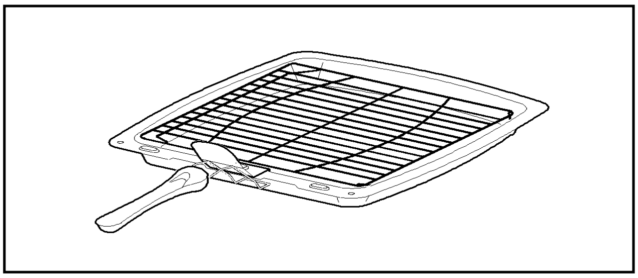
The grill pan is supplied with a removable handle.

To attach the handle, place the wirework under the cut out in the pan so that the metal plate hooks over the top of the grill pan.

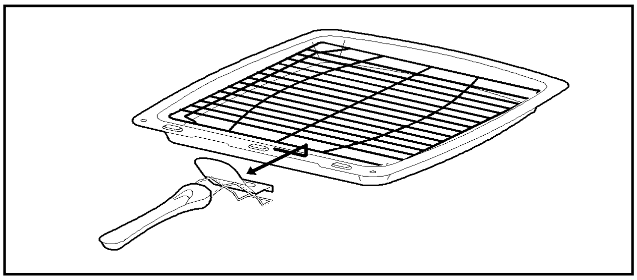


Slide the handle to the left and over the central bump on the grill pan.

Ensure the handle is correctly located. It is not necessary to remove the grill pan handle during grilling.



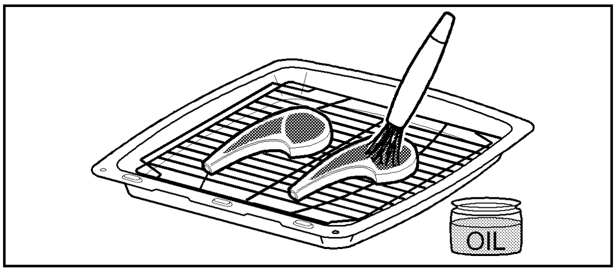
To remove the handle, slide the handle to the right and lift the handle away from the cut out on the grill pan.



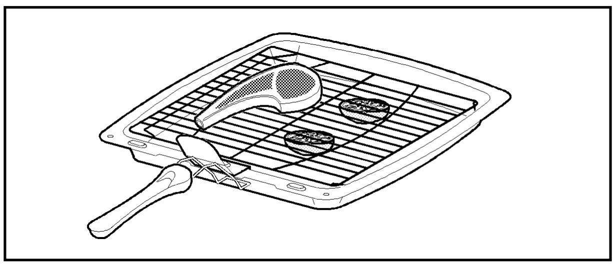
Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill.

HINTS AND TIPS

- In order to become acquainted with the performance of the Dual Grill it is advisable to check food regularly when grilling.
- Most foods should be placed on the grilling grid in the grill pan. This allows maximum circulation of air by raising the food out of fats and juices.
- Adjust the height of the grilling grid and grill pan runner position to allow for different thicknesses of foods.
- When using the centre section of the dual grill, ensure food is positioned centrally on the grill pan grid in the grill.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.



- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.



- The food should be turned over during cooking as required. **Do not** use the grill to keep food warm as it will continue to cook the food.
- Preheat the grill on full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf position as necessary during cooking.

- When toasting bread use the cranked shelf in position 2 with the grid in the high position.

NOTE:

If you require an additional handle for your grill pan, this can be ordered from your local Service Force Centre by quoting part number 311479800\6.

GRILLING CHART

FOOD	SHELF	GRILL TIME (mins in total)
Bacon Rashers	2crk.	4-6
Beefburgers	2crk.	10
Chicken Joints	2crk.	10-15
Chops – Lamb	2crk.	30-40
Pork	2crk.	
Fish Whole	2crk.	15-20
Trout/Mackerel	2crk.	20-30
Fillets – Plaice/Cod	2crk.	15-25
Kebabs	2crk.	15
Kidneys – Lamb/Pig	2crk.	20-30
Liver Lamb/Pig	2crk	8-12
Sausages	2crk.	20-30
Steaks – Rare	2crk.	6-12
Medium	2crk.	12-16
Well Done	2crk.	14-20
Toasted sandwiches	2crk.	3-4

crk. = cranked Shelf

Shelf positions are counted from the bottom of the oven upwards.

The times quoted above are given as a guide and should be adjusted to suit personal taste.

The cranked shelf should be used for grilling and top oven cooking only.

THE TOP OVEN

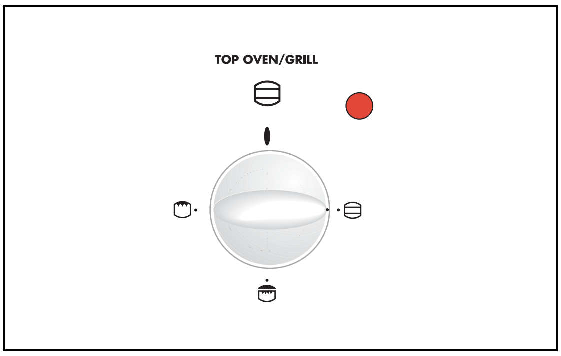
USES OF THE TOP OVEN

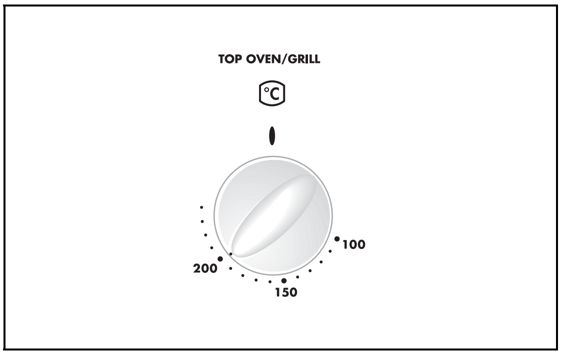
The top oven is the smaller of the two ovens. It is heated by elements in the top and bottom of the oven. It is designed for cooking smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweet or savoury flans or quiche.

The top oven is also ideal for use as a warming compartment to warm dishes and keep food hot. Use the lowest setting on the top oven temperature control.

HOW TO USE THE TOP OVEN

- Turn the Top Oven/Grill Selector to Top Oven.
- Turn the Top Oven temperature control to the required setting.





THINGS TO NOTE

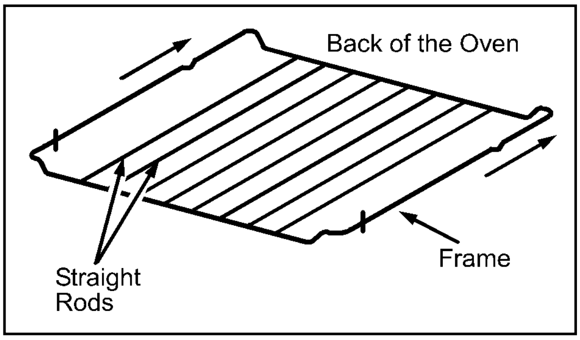
- The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained.
- The cooling fan for the controls will operate.
- The oven light will come on.

⚠ **Do not place dishes, tins and trays directly on the oven base as it becomes very hot and damage may occur.**

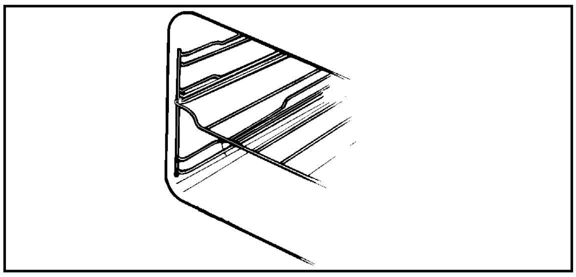
TO FIT THE TOP OVEN SHELF

The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven.

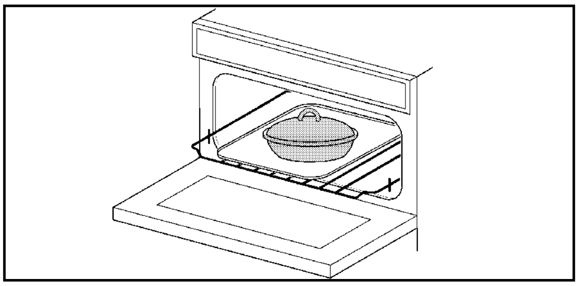
If not fitted correctly the anti-tilt and safety stop mechanism will be affected.



HINTS AND TIPS

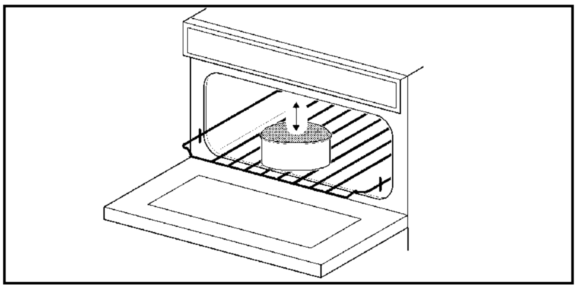


- All cooking should be carried out on shelf positions one and two using a cranked shelf.



- When more space is required, for example when roasting or casseroling, a straight shelf from the main oven may be placed on the top oven base.

- Stand dishes on a suitably sized baking tray to prevent spillage onto the oven base and to help reduce cleaning.



- There should always be at least 2.5cm (1”) between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc.

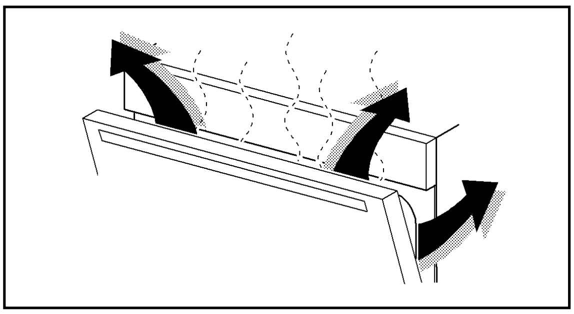
- When cooking cakes, pastry, scones bread etc., place the tins or baking trays centrally on the shelf.

- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray or dish to allow for maximum circulation.

- The material and finish of the baking tray and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.

- **Do not** use the grill pan or meat tin as a baking tray as this will increase base browning of the food.

- Because of the smaller cooking space and lower temperatures and shorter cooking times are sometimes required. Be guided by the recommendations in the oven cooking chart.



- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.

THE MAIN OVEN

USES OF THE MAIN FAN OVEN

PREHEATING

The fan oven quickly reaches its temperature so it is not usually necessary to preheat the oven. Without preheating however you may need to add an extra 5 – 10 minutes on the recommended cooking times. For recipes needing high temperatures e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

COOKING TEMPERATURES

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the cooking chart. As a guide reduce temperatures by 20°C - 25°C for your own recipes, using a conventional oven.

BATCH BAKING

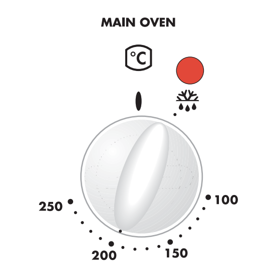
The fan oven cooks evenly on all shelf levels, especially useful when batch baking.

HOW TO USE THE MAIN OVEN

- Turn the main oven temperature control to the required setting.

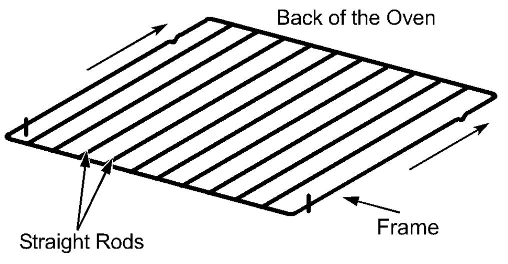
THINGS TO NOTE

- The oven light will come on when the control is turned.
- The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained.
- The cooling fan for the controls may operate after a period of time.



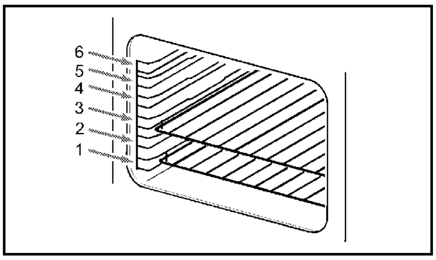
TO FIT THE MAIN OVEN SHELVES

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.

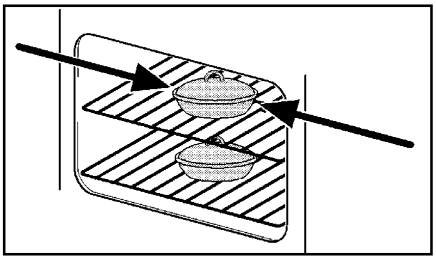


HINTS AND TIPS

- Arrange the shelves in the required positions before switching the oven on. Shelves are numbered from the bottom upwards.

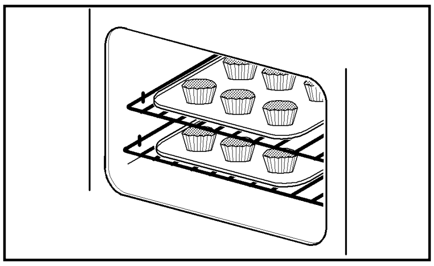


- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.



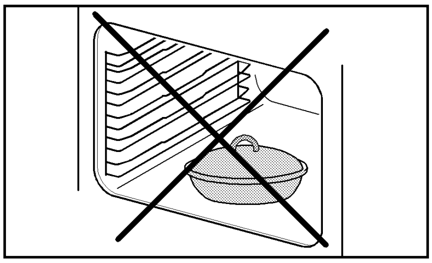
- **Do not** use the cranked shelf from the grill in the main oven.

- It is recommended that when baking larger quantities, the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.



- The material and finish of the baking trays and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.

- **DO NOT** place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.



- The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart.

OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by a further 10°C to suit individual preferences and requirements.

		FAN OVEN		TOP OVEN		
FOOD		SHELF POSITION	COOKING TEMP °C	SHELF POSITION	COOKING TEMP°C	APPROX COOK TIME (m)
Biscuits			180 - 190	2 crk.	170 - 190	10 - 20
Bread		Shelf	200 - 220	1 crk.*	200 - 220	25 - 30
Bread Rolls/Buns			200 - 220	1 crk.	200 - 220	15 - 20
Cakes:	Small & Queen		160 - 170	2 crk.	180 - 190	18 - 25
	Sponges		160 - 170	2 crk.	160 - 170	18 - 20
	Victoria Sandwich	positions	160 - 170	2 crk.	160 - 170	18 - 25
	Madeira		140 - 150	1 crk.	140 - 150	1¼ - 1½h
	Rich Fruit		130 - 140	1 crk.	130 - 140	2¼ - 2½h
	Christmas	are not	130 - 140	1 crk.	130 - 140	3 - 4½h depends on size
	Gingerbread		140 - 150	1 crk.	140 - 150	1¼ - 1½h
	Flapjack	critical	170 - 180	1 crk.	170 - 180	25 - 30
	Shortbread		130 - 140	1 crk.	140 - 150	45 - 65
Casseroles:	Beef/Lamb		140 - 160	1 crk.*	140 - 160	2½ - 3h
	Chicken	but ensure	180 - 190	1 crk.*	180 - 190	1¼ - 1½
Convenience Foods			Follow manufacturer's instructions			
Fish			170 - 190	1 crk.	170 - 190	20 - 30
Fish Pie (Potato Topped)		that oven	190 - 200	1 crk.*	190 - 200	20 - 25
Fruit Pies, Crumbles			190 - 200	1 crk.	190 - 200	40 - 50
Milk Puddings			130 - 140	1 crk.	140 - 150	1½ - 2h
Pasta/Lasagne etc.		shelves	190 - 200	1 crk.	170 - 180	40 - 45
Pastry:						
Choux -	Eclairs, Profiteroles	are	170 - 180	1 crk.	170 - 180	20 - 30
	Flaky/Puff Pies		210 - 220	1 crk.*	210 - 220	25 - 40
Shortcrust -	Mince Pies		190 - 200	1 crk.	190 - 200	15 - 20
	Meat Pies	evenly	190 - 210	1 crk.*	190 - 210	25 - 35
	Quiche, Tarts, Flans		180 - 210	1 crk.	180 - 200	25 - 45
Roasting Meat, Poultry		spaced	160 - 180	1 crk.*	160 - 180	see roasting chart
Scones			210 - 220	2 crk.	220 - 230	8 - 10
Shepherd's Pie		when more	190 - 200	1 crk.*	190 - 200	30 - 40
Soufflés			170 - 180	1 crk.	170 - 180	20 - 30
Vegetables:	Baked Jacket Potatoes		180 - 190	1 crk.	180 - 190	1 - 1½
	Roast Potatoes		180 - 190	1 crk.	180 - 190	1 - 1½
		than one is				
Yorkshire Puddings:	Large		210 - 220	1 crk.	200 - 210	25 - 40
	Individual		200 - 210	1 crk.	200 - 210	15 - 25
		used				

crk. = cranked shelf

* or on a straight shelf on the oven base

Note: Shelf positions are counted from the bottom of the oven.

Do not use the cranked shelf from the grill in the main oven.

ROASTING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10°C to suit individual preferences and requirements.

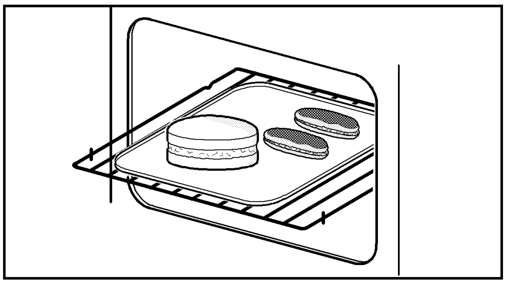
ROASTING CHART		
INTERNAL TEMPERATURES – Rare : 50-60°C; Medium : 60-70°C; Well done : 70-80°C		
MEAT	FAN OVEN	COOKING TIME
Beef	160-180°C	20-35 minutes per ½kg (1lb) and 20-35 minutes over
Beef, boned	160-180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Mutton and Lamb	160-180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Pork and Veal	160-180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Ham	160-180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Chicken	160-180°C	15-20 minutes per ½kg (1lb) and 20 minutes over
Turkey and Goose	160-180°C	15-20 minutes per ½kg (1lb) up to 3½kg (7lb) then 15 minutes per ½kg (1lb) over 3½kg (7lb)
Duck	160-180°C	25-35 minutes per ½kg (1lb) and 25-30 minutes over
Pheasant	160-180°C	35-40 minutes per ½kg (1lb) and 35-40 minutes over
Rabbit	160-180°C	20 minutes per ½kg (1lb) and 20 minutes over
Potatoes with meat	160-180°C	according to size
Potatoes without meat	180-190°C	according to size

The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

Wrap joints in foil if preferred, for extra browning uncover for the last 20 – 30 min. cooking time.

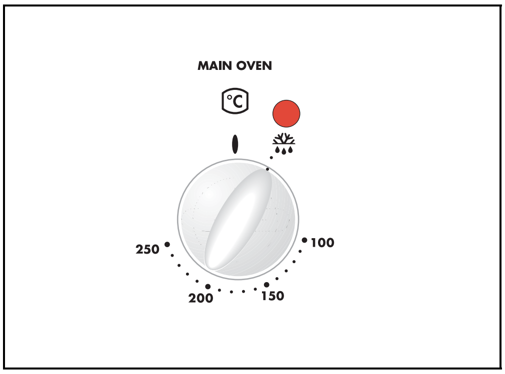
DEFROST FEATURE

USES OF DEFROST FEATURE



This main fan oven function defrosts most foods faster than more conventional methods. It is particularly suitable for delicate frozen foods which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones, etc.

HOW TO DEFROST

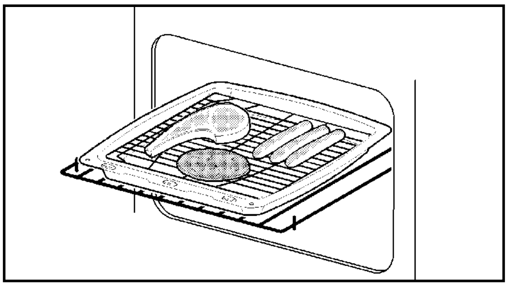


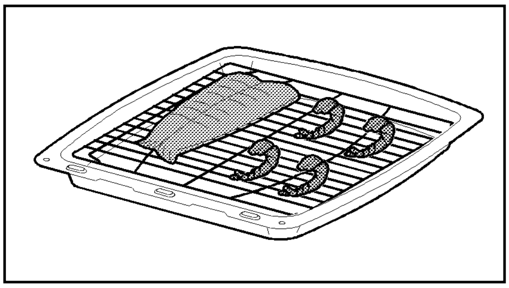
- Turn the main oven temperature control to the defrost setting.

THINGS TO NOTE

- The oven fan and internal oven light will come on.

HINTS AND TIPS

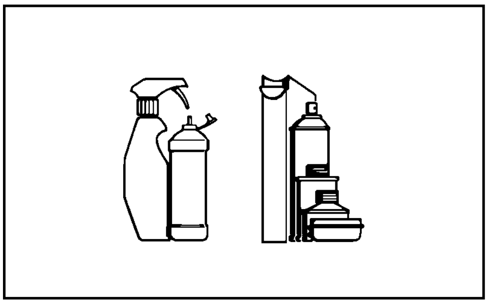




- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.
- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function. Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 – 2 hours.
- A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.
- Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.
- All joints of meat and poultry must be thawed thoroughly before cooking.
- Always cook thoroughly immediately after thawing.
- **DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge, once it has cooled.
- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking cooling and freezing foods.

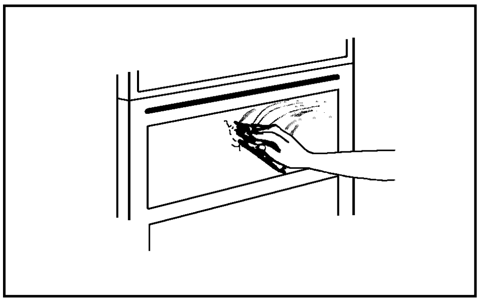
⚠ **Before cleaning always allow the cooling fan to cool the appliance down before switching off at the electricity supply.**

CLEANING MATERIALS

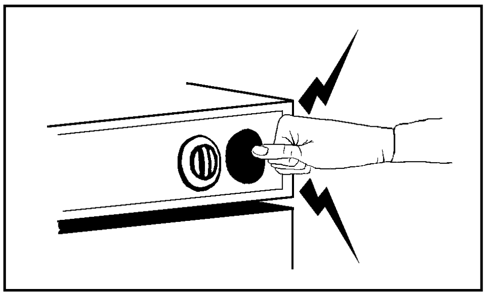


Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer.
Cleaners that contain bleach should **NOT** be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

CLEANING THE OUTSIDE OF THE APPLIANCE



DO NOT use abrasive cleaning materials e.g. Hob Brite, Brillo pads or scourers on painted or printed finishes as damage may occur. Regularly wipe over the control panel, oven doors and appliance sides using a soft cloth and liquid detergent. To prevent streaking on stainless steel models (where applicable) finish with a soft cloth. **Any spillage on the stainless steel finish must be wiped off immediately.**
Stainless Steel cream cleaners are abrasive and should be avoided as they may dull the surface finish.



⚠ **Do not attempt to remove any of the control knobs from the appliance as this may cause damage and is a safety hazard.**

⚠ **Under no circumstances should the door assembly be detached from the product for cleaning. Please refer to the cleaning instructions.**

CLEANING THE CONTROL KNOBS AND HANDLES

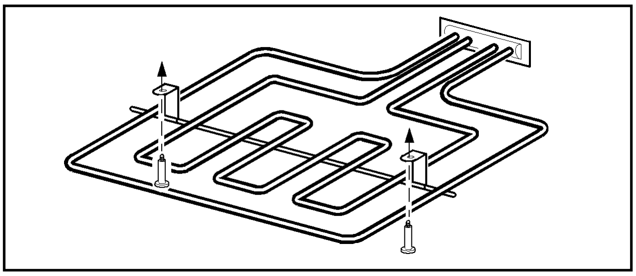
It is strongly recommended that only hot soapy water is used for cleaning the control knobs and door handles. ANY OTHER CLEANING MATERIALS WILL DULL THE SURFACE FINISH.

CLEANING THE TOP OVEN ROOF

The grill element is hinged to make cleaning the oven roof easier.

Switch off the appliance from the electricity supply before cleaning and ensure the oven is cold.

1. Remove the wirework side runners.
2. Undo the two screws which hold the grill element in place.
3. Gently pull the element downwards to allow access to the oven roof. **Do not** force the element downwards.
4. Clean the top of the oven with Cif cream cleaner and a sponge scourer. If heavily soiled, aerosol oven cleaners may be used following the instructions given above for cleaning the grill / top oven compartment.
5. Gently push the grill element back into place.
6. Fit the screws to hold the element in place and tighten firmly.
7. Replace the wirework side runners.



Ensure the screws are firmly in place after cleaning.

CLEANING BETWEEN THE OUTER AND INNER DOOR PANELS

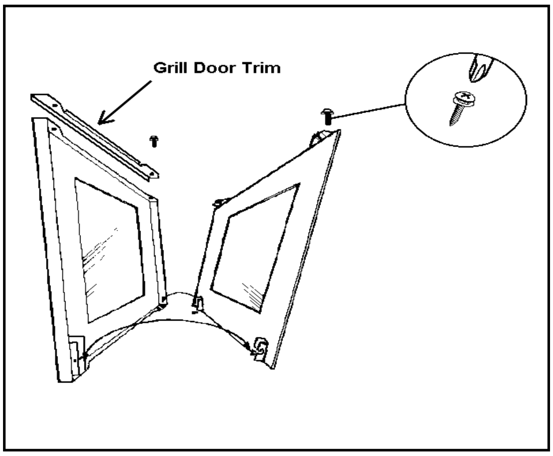
To prevent damaging or weakening the door glass panels avoid the use of the following:

- **Household detergents and bleaches**
- **Impregnated pads unsuitable for non-stick saucepans**
- **Brillo/Ajax pads or steel wool pads**
- **Chemical oven pads or aerosols**
- **Rust removers**
- **Bath/Sink stain removers**

The outer oven door glass panels are removable for cleaning.

Under no circumstances should the door assembly be detached from the product for cleaning. Please refer to the cleaning instructions.

TO REMOVE THE OUTER DOOR GLASS

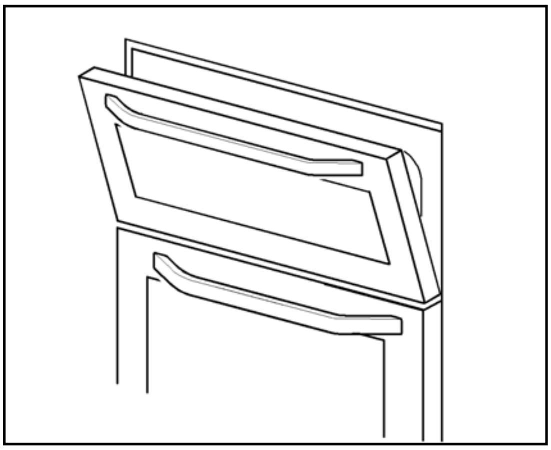


1. Open the door slightly to gain access to the two cross head screws on the top of the door.
2. Loosen the two screws using a Pozidrive screwdriver.
3. Holding the door glass securely in place with one hand remove the screws and washers with the other hand.

   The screws and washers retain the trim on the top of the grill door. Note the position of the trim on the door.
4. Holding the door and glass with one hand, gently pull towards you and slightly lift the door glass with the other hand to disengage the panel from the location point at the bottom of the door. Gently release the door to close it.
5. Clean the outer and inner glass using hot soapy water or Hob Brite may be used with care. **DO NOT** use Hob Brite on the stainless steel or painted finishes. **DO NOT** try to clean the foil which is inside the door. The foil is there to help keep the door cool, if it is damaged it will not work. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the outer door.

⚠ **If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local Service Force Centre who will be pleased to advise further.**

TO REPLACE THE OUTER DOOR GLASS



1. Holding the door glass panel with both hands, gently place the locators into the holes of the brackets at the bottom of the door.
2. Holding the door glass with your left hand, use your right hand to open the door.
   Bring the door gently towards the glass panel ensuring the screw location holes line up.
3. Place the trim in the correct position on the top of the door.
4. Hold the glass in place with one hand and insert the cross head screws with washers into the location holes with the other hand. Give the screws one turn to ensure the glass is secure.
5. Tighten the screws positively with a Pozidrive screwdriver before closing the oven door.

⚠ **DO NOT attempt to use the oven without the glass being in place.**

TO CLEAN THE INNER GLASS DOOR

Clean the inner glass door panels using hot soapy water or Hob Brite and a soft cloth. **Do not** use abrasive cleaning materials on the door glass. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the glass.

CLEANING INSIDE THE OVENS

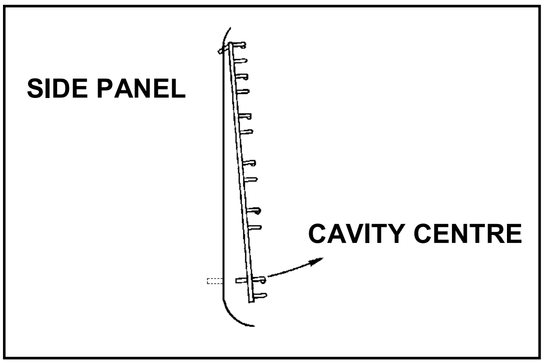
The vitreous enamel coating in the top oven/grill compartment and main oven compartment can be cleaned using normal oven cleaners or aerosol oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

Aerosol cleaners must not come into contact with elements or the door seal as this may cause damage.

TO REMOVE THE WIREWORK RUNNERS

The wirework runners in both ovens can be removed for cleaning.

1. Remove all shelves and furniture from the grill/ oven compartments.
2. Hold the wirework at the bottom, unclip from the cavity side and gently pull towards the centre of the grill or oven compartment.
3. Unhook the runner at the top and remove it from the cavity.
4. To replace, hook the wirework back into the grill/oven sides.



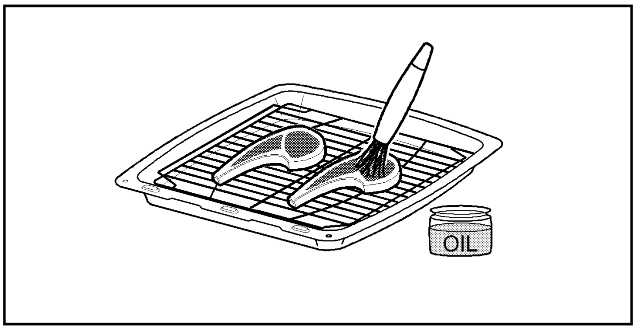
⚠ **Ensure that the wirework runners are firmly in place before refitting the oven shelves.**

CLEANING THE SHELVES, WIREWORK RUNNERS AND GRILL/OVEN FURNITURE

All removable parts, except the grill pan handle, can be washed in the dishwasher.
The meat tin, grill pan, grill pan grid, oven shelves and wirework runners may be cleaned using a soap impregnated steel wool pad. Soaking first in hot soapy water will make cleaning easier.

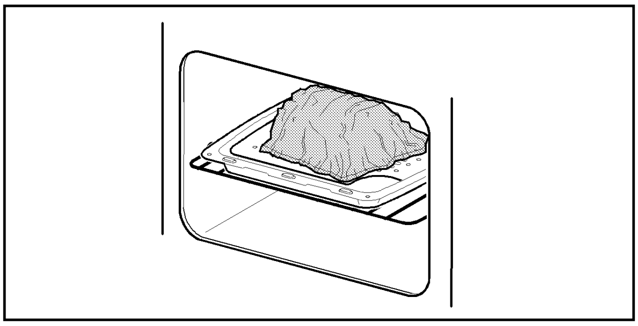
COOKING TO REDUCE SOILAGE

- Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.



- Use minimal, if any, extra oil or fat when roasting meat, potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.

- It is **NOT** necessary to add water to a meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking – even at normal temperatures, as well as causing condensation.



- Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.

REPLACING AN OVEN LIGHT BULB

⚠ **Isolate the appliance from the electricity supply before replacing the bulb.**

The type of bulb required is a 300°C, 25 watt small Edison Screw.

1. Make sure the appliance is cool before you replace a bulb.

2. Open the oven door and remove the shelves and wirework runners.

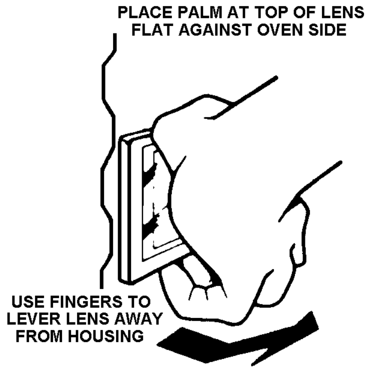
3. Pull the glass bulb cover towards you and then pull it off. If necessary use a screwdriver to carefully lever off the cover, taking care not to damage the oven cavity.

4. Unscrew the bulb by turning it to the left.

5. Fit a new bulb and then replace the glass bulb cover.

6. Refit the wirework runners and shelves.

7. Restore the electricity supply and reset the time of day.



SOMETHING NOT WORKING

Please carry out the following checks on your appliance before calling an engineer. It may be that the problem is a simple one which you can solve yourself without the expense of an engineer.
If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee.

PROBLEM	POSSIBLE SOLUTION
The grill, ovens and timer do not work.	Check that the appliance has been wired in to the appliance supply and is switched on at the wall. Check that the main cooker fuse is working.
The grill and top oven work but the main fan oven does not.	Check that the timer is set for manual operation. Switch off at the wall and allow the oven to cool. Check that the oven is now working normally.
The grill does not work or cuts out after being used for a long period of time.	Ensure that the door is left open during grilling. Leave the grill door open and allow to cool. Check that the grill is now operating normally. If the cooling fan fails the grill will not operate correctly. Please call your Service Force Centre.
The timer does not work.	Check that the instructions for the operation of the timer are being closely followed.
The oven is not cooking evenly.	Check that the appliance is correctly installed and is level. Check that the recommended temperatures and shelf positions are being used.
The oven light fails to illuminate.	The oven light bulb may need replacing.
	If the main oven is set for automatic cooking the light will illuminate when the cook time begins.
The oven fan is noisy.	Check that the oven is level. Check that the shelves and bakeware are not vibrating in contact with the oven back panel.
The oven temperature is too high or too low.	Check that the recommended temperatures and shelf positions are being used. Be prepared to adjust the temperature up or down by 10°C to achieve the results you want.

SERVICE AND SPARE PARTS

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning:-

0870 5 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working".

When you contact the Service Force Centre you will need to give the following details:
1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate).
5. The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

CUSTOMER CARE DEPARTMENT

For general enquires concerning your appliance, please contact our Customer Care Department by letter or telephone at the address below.

Customer Care Department
EHP
55 – 77 High Street
Slough
Berkshire
SL1 1DZ
Tel: 0870 5 950950 (*)

*calls to this number may be recorded for training purposes.

GUARANTEE CONDITIONS

STANDARD GUARANTEE CONDITIONS

We, EHP, undertake that if within 12 months of the date of the purchase this Firenzi appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am** and **5.30pm** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 20 13
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordernone	+39 (0) 800117511
Sweden	Stockholm	+46 (0) 20 78 77 50
UK	Slough	+44 (0) 1753 219898

TECHNICAL DETAILS

MODEL NO. FDO 900

Voltage:	230-240 Volts AC 50Hz
Wattage:	5.0-5.4kW
Height:	888mm
Width:	592mm
Depth:	563mm (excluding handles and knobs)
Weight:	55kg

CE This appliance complies with: European Council Directive 73/23/EEC.
EMC Directive 89/336/EEC.
CE Marking Directive 93/68/EEC.

INSTALLATION INSTRUCTIONS

WARNINGS

- **This appliance must be installed by a qualified electrician/competent person. Safety may be impaired if installation is not carried out in accordance with these instructions.**
- **This appliance must be earthed.**
- **Do not remove the screws from the earth tab extending from the oven mains terminal block (Fig. 1).**
- **Before connecting the appliance make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This is situated on the lower front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).**
- **Do not alter the electrical circuitry of this appliance.**

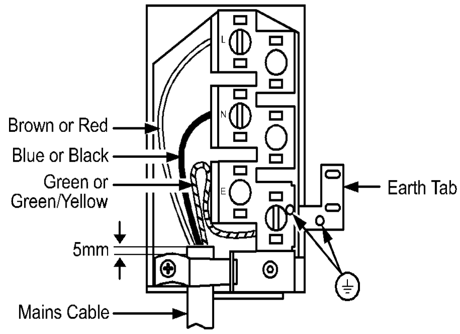


Fig.1

THINGS TO NOTE

- This appliance is designed to be fitted in cabinets of the recommended dimensions as shown (Fig.3).
- If your cabinet interior dimension is between 565-570mm the oven may still be fitted. However, a minor modification to the cabinet will be required to reduce the aperture size down to 560-565 mm, to allow the product to be securely screwed into the cabinet.
- The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS EN60-335.
- Enquiries regarding the installation of the cooker point, if required, should be made to your Regional Electricity Company to ensure compliance with their regulations.
- The appliance socket switch should be outside the cabinet but within 2m of the appliance to make it accessible to switch off the appliance in case of an emergency.
- To protect the hands, wear gloves when lifting the oven into its housing.

Do not lift the appliance by the handles.

NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

CHOICE OF ELECTRICAL CONNECTION

- The appliance should be operated using at least $6mm^2$ twin core and earth PVC insulated multicore cable. Please choose from the most appropriate after reading the different methods:-
- By connecting the appliance to a cooker point having a double pole isolating switch with at least 3mm contact separation in all poles and protected with a fuse or miniature circuit breaker at your mains fuse box.
- If you wish to connect an oven and a hob to a cooker point you can by connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a cooker point. See Fig. 2.

NOTE: It is good practice to :

- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.

PREPARING CABINET FOR FITTING OF OVEN

- Make sure that the cabinet is the correct size for the appliance to be fitted (Ref. Fig. 3).
- If the size is between 565-570mm, then the cabinet should be modified so that at the screw fixing points the recommended dimension of at least 560-565mm is maintained. The modification should ideally be localised to ensure that after screw fitment the oven is **securely** fixed into position.
- The cabinet must be stable and level by firmly securing it to the wall or floor. If necessary, make arrangements to ensure the shelf upon which the oven will rest is level.
- When the appliance is installed ensure a minimum gap of 2mm is maintained between the trim on the bottom edge of the appliance, and any corresponding door / panel underneath.

RECOMMENDED CABINET DIMENSIONS (IN MILLIMETRES)

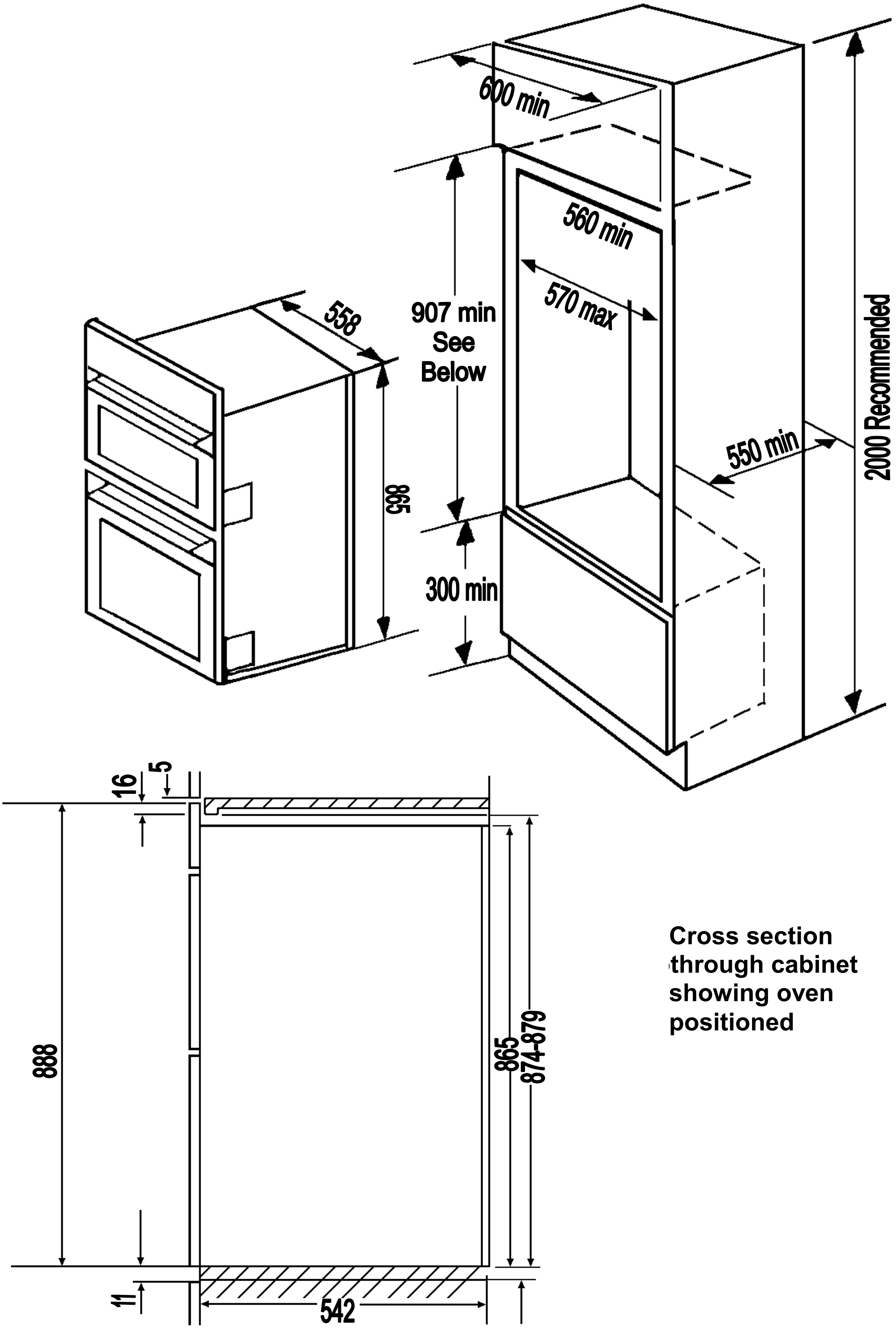


Fig. 3 Built In Installation

HOW TO FINISH UNPACKING

- Place packed appliance next to the space in which it will be installed.
- Remove the appliance packing except for bottom tray which should be left in position until the appliance is ready to be fitted into its cabinet.

  NOTE: It is imperative that the appliance is left in the base to protect both the appliance and the floor.

- Ensure the owner is given these operating instructions.

Important: Switch off at the mains, miniature circuit breaker and if appropriate, remove fuse before commencing any electrical work.

TO REMOVE COVER OF MAINS TERMINAL

From the rear of the appliance, remove mains input terminal cover to gain access to terminal block.

- First remove retaining screw with pozidrive screwdriver. See Fig. 4.

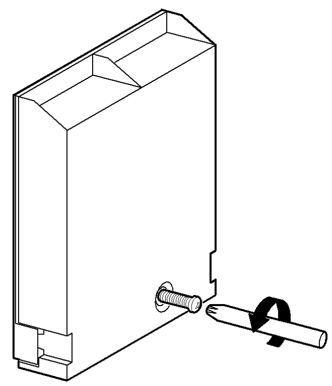


Fig. 4

- Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 5.

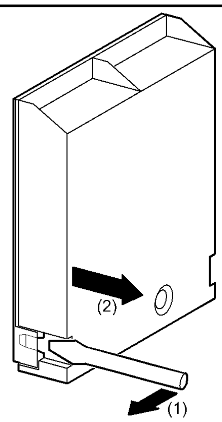


Fig.5

- Lift cover and remove screw from cable clamp. See Fig. 6.

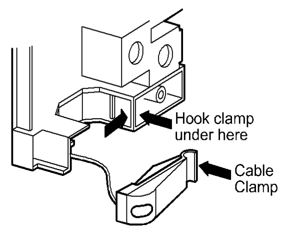


Fig.6

CONNECTING TO THE MAINS TERMINAL

Warning: This appliance must be earthed.

- We recommend you use a new length of $6mm^2$ twin core and earthed cable to ensure your safety.
- Make connection as shown in Fig. 7 by proceeding as follows:-
- Preform wires to the appropriate shape to suit fitting into the mains terminal block.
- Strip inner insulation on wires using wirestrippers.
- Twist the bared wires using pliers.
- Cut bared wires 10mm away from the end of the inner insulation. Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire to fit into the terminal.
- Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn.
- Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taught but not so slack as to cause any fouling. See Fig. 7.
- Connect the remaining end to the mains cable to the cooker point/junction box.
- Place fuse/miniature circuit breaker in circuit and switch on at mains.

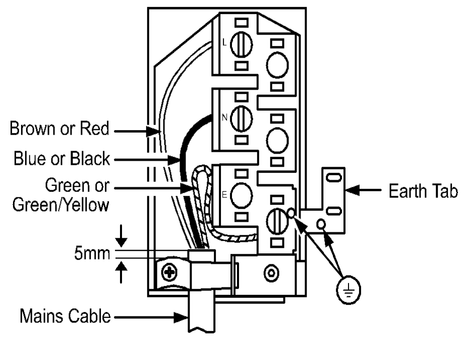


Fig.7

CHECKING ELECTRICAL CONNECTIONS

Confirm the appliance is correctly connected by switching on and observing the various oven function indicators.

NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

CONNECTING TO A HOB OR COOKER POINT

- Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions.

Feed the cable through the cabinet and arrange to route the cable away from the appliance which may become hot.

FITTING INTO THE CABINET

⚠ **IMPORTANT: Ensure that the oven is switched off at the wall before any further work is carried out.**

- Using a tape measure establish the internal width of the cabinet. Refer to page 32 if greater than 565mm.
- Position the appliance in front of the cabinet. See Fig. 8.
- Take out all oven furniture before installation to reduce the weight you need to lift. The oven door should be taped up to keep it closed whilst lifting.
- To place the appliance into the cabinetry follow the procedure below:
- **N.B. Two people will be required to carry out the lifting procedure.**

⚠ **Warning: Do not attempt to lift this appliance by the handle(s).**

a) Each person should squat either side of the appliance.

b) Tilt the appliance so that your hands can support the underside of the appliance.

c) Keeping your back straight, raise the appliance to the correct height by straightening at the knees.

d) Rest the rear underside of the appliance on the cabinet floor while your hands support the front.

e) The appliance can be pushed fully into the cabinet. Take care to avoid fouling the mains lead.

f) Ensure the appliance is central and level.

g) **Do not** remove spacers fitted behind fixing holes.

h) When the appliance is fully housed screw the stability screws (supplied with the appliance) into the side of the cabinet taking care not to distort the side trims (See Fig 9). It is advisable to turn each screw alternatively to avoid damaging the trims.

i) Switch on the appliance then refer to the operating instructions.

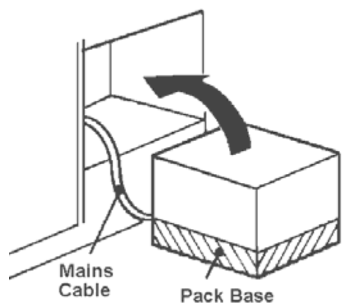


Fig. 8

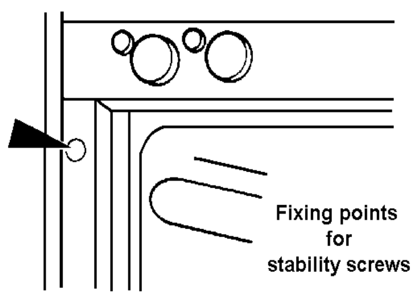


Fig. 9

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Part Number: 311695900